



## FAMILIA DEICAS EXTREME VINEYARDS SUELO INVERTIDO 2018

**REGION:** Canelones, Uruguay

**APPELLATION:** Progreso

**YIELD (HI/Ha):** 35hl/ha

**BLEND:** 100% Tannat

**WINEMAKER:** Santiago Deicas

### VINEYARD

In the area of Progreso, there is fertile soil on the surface and a calcareous clay subsoil with increased concentration of calcium carbonate in the deeper areas.

In 2004 we wondered what would happen if we had the limestone part on the surface and the fertile soil in the depth. With the soil in the vineyard inverted (only 1 hectare), the roots explore a hefty volume of chalky, mineral-laden soil in search of the fertile layer now buried deep down.

### VITICULTURE

Sustainable viticulture.

### WINEMAKING

Open barrel maceration during about 7 days. Then alcoholic and malolactic take place in neutral oak barrels. The wine ages for 9 months in the same barrels.

### TASTING NOTES

'Distinct tropical aromas of mango and dried pineapple alongside dark fruits and spices. Tannins are smooth and silky; the palate is bristling with energy and vibrancy.' Alistair Cooper MW

Chosen by Decanter magazine as one of 10 South America next icons. (being the only one from Uruguay)

[www.juanico.com](http://www.juanico.com)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes